

DOMESTIC SCIENCE



CHAFING DISH DAINTIES



*A little quail, or some such light thing,
when I come home at night.*

—Charles Dickens.

*Socrates brought Philosophy from the clouds, but
the Englishmen have dragged her into the kitchen.*

—Hegel.

Lobster a la Newburgh.

Meat of two medium-sized lobsters.
Four tablespoons of butter.
½ teaspoon of salt.
¼ teaspoon of pepper.
Two tablespoons each of sherry wine and brandy.
Grating of nutmeg.
Yolks of four eggs.
One cup of cream.

Method. Remove the meat from the shells and cut it into delicate slices. Put the butter in the blazer, and when it melts put the lobster into it and cook four or five minutes. Add the salt, pepper, nutmeg, wine and brandy. Stir the cream into the beaten yolks and then stir both into the lobster mixture. Serve as soon as the eggs thicken the sauce.

Oyster Crabs.

1 pint oyster crabs.
1 tablespoon butter.
½ onion, sliced.
1 tablespoon flour.
1 cup white stock.
1 tablespoon lemon juice.
1 tablespoon chopped parsley.
1 yolk of egg.
Salt and pepper.

Method. Melt the butter in the blazer, add the onion, and let cook until a light brown color; add the flour and mix until smooth; add the stock and stir until it thickens. Add the crab meat, lemon juice, parsley, salt and pepper. Beat the yolk of the egg and add two or three spoonfuls of the sauce to it, mix well, add to the ingredients in the blazer, stir constantly and serve as soon as heated.

Hollandaise Sauce.

Put one-fourth a cup of vinegar, two tablespoons of butter, a grating of nutmeg and a dash of paprika over hot water to heat. Beat the yolks of four eggs, add the hot vinegar to them, return to the fire and stir constantly while the mixture thickens, then add two more tablespoons of butter in bits.

Shrimps, oysters, lobsters and delicate fish are all good when served after this recipe.

Sardines on Toast.

Melt two tablespoonfuls of butter in the blazer, add two tablespoonfuls of flour and a dash of paprika, and stir until smooth and browned a little, then add half a cup of stock and half a cup of sherry; stir until thickened, then let simmer a few minutes and add nearly a cup of sardines, from which the bones and skin have been removed, and the flesh separated into small pieces. Let stand until very hot and serve on toast.

Mushroom Croustades.

Peel the caps of fresh mushrooms, wrap each mushroom in a slice of bacon, pinning the bacon around the mushroom with a wooden toothpick. Saute in a hot blazer and serve on toast. These are particularly good cooked in a hot oven in a double broiler resting over a baking pan.

Welsh Rarebit With Ale.

1 tablespoonful of butter.
Generous ½ pound of soft American cheese, broken into bits.
1 egg.
¼ teaspoonful salt.
1 teaspoonful mustard.
A few grains of cayenne.
½ cup of ale.

Method. Put the butter into the chafing-dish, when melted add the cheese and ale. Mix the salt, mustard and cayenne, add the egg and beat thoroughly. When the cheese is melted, add the egg mixture and let cook until it thickens. Serve on thin crackers, or on bread toasted on but one side, placing the rarebit on the untoasted side.

Moulded Halibut With Creamed Peas.

Two chafing-dishes will be requisite for preparing this delicious luncheon dish.

Have ready one pound of raw halibut chopped very fine, beat the yolk of an egg, add to it one and one-fourth teaspoon of salt, one-fourth a teaspoon of white pepper and a few grains of cayenne or paprika. Blend a teaspoonful of corn-starch with a little milk, then add milk to make two-thirds a cup, stir gradually into the egg and seasonings, and then very slowly into the fish. Lastly, fold into the mixture one-third a cup of thick cream, beaten until stiff. Butter dariole moulds thoroughly, arrange a circle of cooked peas around the bottom of each mould, and fill with fish preparation two-thirds full. Set into the blazer, surrounded with boiling water; after the water is again boiling, turn down the flame so that the water will barely quiver, and let cook about twenty minutes. Prepare, in the meantime, in the second blazer, creamed peas. Turn the fish from the moulds and surround with creamed peas.

English Walnut Cream Fudge.

3 cups sugar.
1 cup cream.
½ cup corn syrup.
1 cup chopped walnut meat.
1 teaspoon vanilla.

Cook sugar, cream and syrup to the soft ball test. Cool and stir, when it thickens add walnut meat and one teaspoon vanilla if desired. Spread upon buttered pan and cut before cold.

Fig Cream Fudge.

3 cups sugar.
1 cup cream.
½ cup corn syrup.
½ lb. figs.
1 tablespoon lemon juice.

Cook the sugar, cream and syrup to a soft ball test (firm and waxy), cool the mixture, stir, and when it thickens add the figs, cut fine, and the lemon juice. When too thick to pour, spread on buttered pan and cut into squares before it is cold.

Marshmallow and Fruit Fudge.

Place one cup of cream and two cups of powdered sugar in a saucepan and stir gently to avoid sticking or burning until the mixture begins to boil. At this point add one-quarter pound chocolate and keep stirring until all is melted. Allow all to boil for about ten minutes, or until the soft ball stage is reached. Then put in a bit of butter (about one and one-half-inch cube) and stir until thoroughly mixed.

Take the pan from the fire and beat quickly for five or six minutes, then pour into buttered pan containing marshmallows, nuts and candied fruits. These are scattered through the fudge.

Coffee Fudge.

Boil together two cups of granulated sugar and one cup of strong coffee, with one tablespoon of butter or one tablespoon of rich cream, and a speck of salt, until it forms a thread. Remove from the fire and beat until smooth and creamy. Pour into a buttered pan and mark into squares when partly cool.

Sea Foam.

Boil two cups of brown sugar and half a cup of water together until it hairs. Add vanilla to taste, and pour it all very slowly, beating all the time, into the stiffly beaten white of an egg. Then beat quite hard until it is rather thick. Stir in chopped nuts and cherries, then drop on buttered tins.

Coffee Caramels.

Take one pound brown sugar, one cup strong coffee, one-half cup of cream, one ounce of butter. As soon as it is cooked sufficiently to be brittle when dropped into water, pour into buttered tins and when nearly cool, mark off into squares with a buttered knife.